

IN THE CLAIMS:

Please amend the claims to have the status and content indicated in the following listing of claims, wherein any cancellation of claims is made *without prejudice*.

1. (currently amended) A lyophilized composition comprising a physiologically active substance and a stabilizer, characterized in that wherein the stabilizer is a recombinant or synthetic gelatin-like polypeptide comprising at least one stretch of 10 or more consecutive repeats of Gly-Xaa-Yaa triplets, wherein each of Xaa and Yaa is an amino acid, and in which wherein at least 20% of the amino acids in the polypeptide are present in the form of consecutive Gly-Xaa-Yaa triplets and wherein said the recombinant polypeptide has a calculated glass transition temperature of higher than 180 degrees Celsius as calculated using formula 8 and 9 in Y. Matveev et al. Food Hydrocolloids Vol. 11 no. 2, pp. 125-133, 1997.
2. (currently amended) A composition as in claim 1 wherein said recombinant or synthetic gelatin-like polypeptide has a molecular weight between 3,000 Dalton and 80,000 Dalton preferably between 5,000 Dalton and 60,000 Dalton and more preferably between 10,000 and 40,000 Dalton.
3. (currently amended) A composition as in claim 1 wherein said recombinant or synthetic gelatin-like polypeptide has a molecular weight between 3,000 Dalton and 15,000 Dalton preferably between 5,000 Dalton and 10,000 Dalton and more preferably between 6,000 and 8,000 Dalton.
4. (currently amended) A composition as in claim 1 wherein the glass transition temperature of the recombinant or synthetic gelatin-like polypeptide is higher than 190 degrees Celsius preferably higher than 200 degrees Celsius.

5. (previously presented) A composition as in claim 1 wherein the recombinant or synthetic gelatin-like polypeptide has a bimodal molecular weight distribution.
6. (previously presented) A composition as in claim 1 wherein the recombinant or synthetic gelatin-like polypeptide is free from helical structure.
7. (currently amended) A composition as in claim 1 wherein the number of hydroxyproline residues in the recombinant or synthetic gelatin-like polypeptide is less than 5% of the total number of amino acid residues ~~preferably less than 2%~~.
8. (cancelled)
9. (currently amended) Process for lyophilizing compositions comprising a physiological active substance and a stabilizer ~~characterized in that~~ wherein the stabilizer is a recombinant or synthetic gelatin-like polypeptide comprising at least one stretch of 10 or more consecutive repeats of Gly-Xaa-Yaa triplets, wherein each of Xaa and Yaa is an amino acid, and in which wherein at least 20% of the amino acids are present in the form of consecutive Gly-Xaa-Yaa triplets and less than 5% of the total number of amino acid residues are hydroxyproline residues and wherein said recombinant gelatin-like polypeptide has a calculated glass transition temperature of higher than 180 degrees Celsius as calculated using formula 8 and 9 in Y. Matveev et al. Food Hydrocolloids Vol. 11 no. 2, pp. 125-133, 1997.
10. (currently amended) A composition as in claim 2 wherein the glass transition temperature of the recombinant or synthetic gelatin-like polypeptide is higher than 190 degrees Celsius ~~preferably higher than 200 degrees Celsius.~~

11. (currently amended) A composition as in claim 3 wherein the glass transition temperature of the recombinant or synthetic gelatin-like polypeptide is higher than 190 degrees Celsius ~~preferably higher than 200 degrees Celsius~~.
12. (previously presented) A composition as in claim 2 wherein the recombinant or synthetic gelatin-like polypeptide has a bimodal molecular weight distribution.
13. (previously presented) A composition as in claim 3 wherein the recombinant or synthetic gelatin-like polypeptide has a bimodal molecular weight distribution.
14. (previously presented) A composition as in claim 4 wherein the recombinant or synthetic gelatin-like polypeptide has a bimodal molecular weight distribution.
15. (previously presented) A composition as in claim 2 wherein the recombinant or synthetic gelatin-like polypeptide is free from helical structure.
16. (previously presented) A composition as in claim 3 wherein the recombinant or synthetic gelatin-like polypeptide is free from helical structure.
17. (previously presented) A composition as in claim 4 wherein the recombinant or synthetic gelatin-like polypeptide is free from helical structure.
18. (previously presented) A composition as in claim 5 wherein the recombinant or synthetic gelatin-like polypeptide is free from helical structure.
19. (currently amended) A composition as in claim 2 wherein the number of hydroxyproline residues in the recombinant or synthetic gelatin-like polypeptide is less than 5% of the total number of amino acid residues ~~preferably less than 2%~~.

20. (currently amended) A composition as in claim 3 wherein the number of hydroxyproline residues in the recombinant or synthetic gelatin-like polypeptide is less than 5% of the total number of amino acid residues ~~preferably less than 2%~~.

21. (new) A composition as in claim 1 wherein the glass transition temperature of the recombinant or synthetic gelatin-like polypeptide is higher than 200 degrees Celsius.

22. (new) A composition as in claim 2 wherein the glass transition temperature of the recombinant or synthetic gelatin-like polypeptide is higher than 200 degrees Celsius.

23. (new) A composition as in claim 3 wherein the glass transition temperature of the recombinant or synthetic gelatin-like polypeptide is higher than 200 degrees Celsius.